Angel Food Cake with Lemon Buttercream Frosting

- 1 and 3/4 cups extra fine sugar
- 1 cup + 2 Tablespoons cake flour (spooned & leveled)
- 1/4 teaspoon salt
- 12 large Hillside Poultry Farm Inc. egg whites, at room temperature
- 1 and 1/2 teaspoons cream of tartar
- 1 and 1/2 teaspoons pure vanilla extract

Adjust the oven rack to the lower middle position and preheat oven to 325°F

In a large bowl using a hand mixer or a stand mixer fitted with a whisk attachment, whip egg whites and cream of tartar together on medium-low until foamy, about 1 minute. Switch to medium-high and slowly add the 1 cup of sugar. Whip until soft peaks form, about 5-6 minutes.

Mix flour, ⅔ cups sugar and salt in a small bowl. In 3 additions, slowly sift the flour mixture into the egg white mixture, gently folding with a rubber spatula after each addition. To avoid deflating or a dense cake, do not add the flour mixture all at once. Sift and very slowly fold in several additions. Pour and spread batter into an ungreased 9 or 10 inch tube pan

Bake the cake until a toothpick inserted comes out clean, about 40-45 minutes. Rotate the pan halfway through baking. Remove from the oven, then cool the cake completely upside-down set on a wire rack, about 3 hours. Once cooled, run a thin knife around the edges and gently tap the pan on the counter until the cake releases.

Lemon Buttercream Frosting

- 1 cup Butter, softened
- 1 heaping tablespoon Lemon Zest
- 1/4 cup Lemon Juice, freshly squeezed
- 5 cups Powdered Sugar

Zest a large lemon. Juice lemons. Add the butter, lemon juice, and lemon zest to mixer. Mix on medium speed until thoroughly combined (about 2 minutes.) Scrap the mixture down from the sides of the bowl.

Add five cups of powdered sugar to the butter/lemon mixture. Start your mixer on the lowest setting and keep it on low until the butter and sugar are incorporated. Stop the mixer and scrape down the sides of the bowl and then increase the speed to medium-high and mix for another 30-45 seconds so the frosting gets light and fluffy.